

ROUX & BREW

SEAFOOD • STEAK HOUSE

SALADS

FISHERMAN'S BOILED SHRIMP

Boiled Gulf shrimp, romaine lettuce, boiled egg, grape tomatoes, crispy hickory bacon, red onions 17

CRAB CAKES

Panko encrusted, fried, mixed greens, grape tomatoes, red onions, cucumbers, our Creole tomato glaze drizzle 18

ZYDECO SHRIMP

Fried Gulf shrimp tossed in our honey Sriracha sauce, mixed greens, red onions, grape tomatoes, cucumbers 17

ICEBERG WEDGE

Boiled egg, grape tomatoes, hickory bacon, blue cheese dressing, balsamic drizzle 8
Add Chicken 8 • Add shrimp 9

CAESAR OR HOUSE SALAD

Romaine lettuce, choice of dressing 8
Add Chicken 8 • Add Shrimp 9

Buttermilk Ranch • Creole Ranch • Honey Mustard Italian • Caesar • Red or White Remoulade Balsamic Vinaigrette • Strawberry Vinaigrette Creamy Blue Cheese • 1000 Island Ponchatoula Pepper Jelly

SOUPS

CHICKEN & ANDOUILLE GUMBO

White rice and French bread
Cup 7 Bowl 11

CRAWFISH ÉTOUFFÉE

White rice and French bread
Cup 10 Bowl 15

RED BEANS AND RICE

White rice and French bread
Cup 6 Bowl 8

ADD A CUP OF GUMBO TO ANY ITEM 6
ADD A CUP OF ÉTOUFFÉE TO ANY ITEM 9

STARTERS

SPINACH DIP

Our Roux creamed spinach with fried bow-tie pasta 12

PORK BELLY

Crispy fried pork belly our Creole caramel sauce pickled red onions, fresh basil 14

NUESKE BACON

Grilled shrimp, slab of Nueske's Applewood Smoked Bacon, white cheddar cheese, whiskey citrus reduction drizzle 15

SHRIMP REMOULADE OR COCKTAIL

Boiled Gulf shrimp, red remoulade or cocktail sauce 14

BOUDIN BALLS

Fried, red onion marmalade, our Creole ranch 9

DUCK TENDERLOIN

Almond encrusted, fried crispy, roasted garlic butter sauce 10

CRAB CAKES

Panko encrusted, fried, creamed corn maque choux, our Creole tomato glaze drizzle 15

ZYDECO SHRIMP

Fried Gulf shrimp tossed in our honey Sriracha sauce 14

EGGPLANT NAPOLEON

Lightly fried eggplant medallions, sautéed Gulf shrimp, sweet pepper Tasso cream sauce 13

CHARCUTERIE BOARD

Chef's selection of imported cheeses and cured meats 24

15% off a bottle of wine with purchase of board

BURGERS

FARMER BURGER

American cheese, hickory bacon, a fried egg 15

BACKYARD BURGER

Cheddar cheese, hickory bacon, our whiskey BBQ sauce 15

BIG DADDY BURGER

Swiss cheese, sautéed mushrooms, fried onion strings 15

BOUDIN BURGER

White cheddar cheese, Creole boudin, red onion marmalade, our Creole ranch 15

ZYDECO BURGER

White cheddar cheese, hickory bacon, our honey Sriracha sauce 15

BACKYARD CHICKEN SANDWICH

Fried (or grilled), Cheddar, hickory bacon, our whiskey BBQ sauce on bun 15

Served with our Creole potato salad, parmesan garlic aioli, lettuce, tomato, pickle

FRIED PLATTERS

BAYOU PLATTER

Fried catfish, Gulf shrimp, crab cake, cup of crawfish etouffee, French fries, hushpuppies 25
No substitutions

Catfish 19 Shrimp 22

French fries, hushpuppies

CHICKEN TENDERS

Fried (or grilled) chicken tenders, French fries, honey mustard, Creole red beans & rice 15

SIDES 5

Creamed Spinach • Garlic Whipped Potatoes Sautéed Vegetables • Smothered Green Beans Bourbon Sweet Potato Mash • Sweet Potato Fries Andouille White Cheddar Grits

ENTREES

All served with your choice of Caesar or House salad

RED BEANS & FRIED CATFISH

Creole red beans, white rice, fried catfish strips 19

BLACKENED CHICKEN PASTA

Linguine, herb garlic cream sauce, grape tomatoes, hickory bacon, mushrooms, aged parmesan cheese 18

CHICKEN ROULADES

Fried chicken breast stuffed with spinach, andouille, and Tasso. Roasted garlic butter sauce, rice pilaf, sautéed vegetables 17

CATFISH LEROUX

Crawfish étouffée over rice pilaf, fried catfish strips 22

CRAB CAKE PASTA

Panko encrusted & fried, linguine, herb garlic cream sauce, grape tomatoes, mushrooms, fresh baby spinach, our Creole tomato glaze drizzle 22

EGGPLANT NAPOLEON

Lightly fried eggplant medallions, sautéed Gulf shrimp, linguine, sweet pepper Tasso cream sauce, smothered green beans 19

VEGETABLE PASTA

Linguine, herb garlic cream sauce, button mushrooms, green peas, fresh green beans, roasted peppers, grape tomatoes, parmesan. Add shrimp 7 • Add chicken 5 13

FRESH CATCH

Rice pilaf, smothered green beans, lemon butter sauce *Market Price*

GRILLED GULF SHRIMP

Rice pilaf, sautéed vegetables, lemon butter sauce 22

PORK TENDERLOIN

Grilled pork tenderloin medallions, our port wine mushroom sauce, garlic whipped potatoes, smothered green beans 20

BEEF TIPS

Filet mignon tips & mushrooms seared in our Roux sauce, garlic whipped potatoes, smothered green beans 24

ROUX FILETS

Two 4oz medallions, sautéed crabmeat, roasted butter sauce, andouille white cheddar grits, sautéed vegetables 36

FILET - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans 6oz • 27

RIBEYE - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans 8oz • 34 12oz • 34 16oz • 39

STEAK & FISH TOPPINGS

Shrimp • Crawfish Etouffee • Sautéed Crabmeat 7 each
Sautéed Mushrooms • Sautéed Onions • Blue Cheese 4 each

ROUX & BREW

SEAFOOD • STEAK HOUSE

SATURDAY BRUNCH

10:00 - 3:00 PM

(Regular Menu Available All Day)

ROUX BRUNCH PLATE

Eggs any style, andouille white cheddar grits, hickory bacon, southern skillet potatoes, buttermilk biscuit 15
sub French toast 2

CRAB CAKE BENEDICT

Panko encrusted, fried, toasted English Muffin, creamed spinach, poached eggs, Creole hollandaise, southern skillet potatoes 19

SOUTHERN CHICKEN & BISCUITS

Crispy fried chicken tenders, buttermilk biscuits topped with Tasso gravy, southern skillet potatoes 16

BAYOU OMELET

Three egg omelet stuffed with Creole boudin and vegetables, crawfish etouffee, andouille white cheddar grits, buttermilk biscuit 16

STEAK & EGGS

4oz filet medallion, eggs any style, Creole hollandaise sauce, southern skillet potatoes, smothered green beans, biscuit 20

FRENCH TOAST PLATE

Three slices of French toast topped with seasonal berries, hickory bacon 13

HAPPY HOUR TUESDAY- FRIDAY 4:30 - 6:00 PM

2 for 1 Estrella Wines
by the glass

2 for 1 Bottled Beer

Bud Light • Budweiser
Coors Light • Miller Lite

THIRSTY THURSDAY 4:30-8:00 PM AT THE BAR

\$5 SPECIALS

Well Martini
Well Cosmo
Well Old Fashioned
Well Mojito
Estrella Wines
Yuengling Lager Draft

Boudin Balls
Bread Pudding

SATURDAY DRINK SPECIALS TILL 4:30 PM

ENDLESS Mimosas 15
ENDLESS Sparkling 15
ENDLESS Sangria 15
Bloody Mary 6
Ponchatoula Punch 5
Yuengling Lager Draft 5
Beermosa 7

DESSERTS

CRÉME BRÛLÉE

A rich chilled vanilla custard, topped with a thin brittle crust of caramelized sugar

NEW YORK CHEESECAKE

Our New York style cheese cake made with Philadelphia Cream Cheese and served with your choice of one of our house-made sauces
Strawberry, Chocolate, Raspberry, Rum Sauce, Caramel

WHITE CHOCOLATE BREAD PUDDING

Our southern style bread pudding made with white chocolate chips, topped with our warm rum sauce

BROWNIE SUNDAE

Two homemade brownies layered with marshmallow cream, topped with vanilla ice cream, whipped cream and chocolate sauce

STRAWBERRY SHORTCAKE

From the Strawberry Capital of the world our house made shortbread topped with ripe strawberries and whipped cream

CORDIALS

Served with Complimentary
Community Coffee

B&B
Baileys
Chambord
Disaronno
Drambuie
Frangelico
Godiva White Chocolate

Grand Marnier
Kahlua
Limoncello
Nocello
Pralines & Cream
Rum Chata
Sambuca

AFTER DINNER DRINKS

Brandy Alexander
Chocolate Martini
Italian Coffee
Irish Coffee
Rum Chata Latte
White Russian